

Château Léoube

+ B



Château Léoube - Rouge



The soil

A mixture of schist and clay characterize Château Léoube soils. The proximity of the sea, the daily sea breeze and cool nights are all factors that provide an ideal climate for growing grapes. A particular situation that contributes to making wine out of common.

The blend:

Syrah 60%, Grenache 20%, Cinsault 20%.

Vinification:

To obtain a perfect sorting, harvesting is manual only. The grapes are transported directly to the winery where they are placed immediately in temperature controlled vats. The fermentation is carried in stainless steel tanks with 9 days skin contact. Its natural development and conservation is happening in concrete tanks for 9 months minimum.

Tasting notes:

An intense colour and a beautiful clarity. The nose is very pleasant and the fruits well represented. The taste is round and silky. An extraction well controlled for a good balance.

Age of vines:

20 years

Sugar level <2g / L
Acidity Level 3.3g / L
Alcohol Level 12.5% / volume